

APPETIZERS

VEGETARIAN SAMBBUSSA

A pair of Ethiopian style triangular phyllo-pockets, stuffed with whole lentils, fresh garlic, jalapeno and onions.

MEAT SAMBBUSSA

A pair of Ethiopian style triangular phyllo-pockets, stuffed with beef, fresh garlic, jalapeno and onions.

SALAD

Hearts of romaine lettuce, onions, tomatoes, and jalapeno mixed with virgin olive oil and Ethiopian style house dressing.

BEEF OR CHICKEN TIBS SALAD

Sautéed marinated chicken or lean beef over salad

TIMATIM FITFIT

Blended fresh roma tomatoes, onions, green peppers and fresh garlic pureed with olive oil and mixed with house dressing and injera.

Vegetarian

MISIR WOT

Split red lentils simmered with onions, garlic, berebere sauce and a blend of mild Ethiopian herbs, spiced just enough to have a bit of a kick.

ATER KIK ALICHA

Light vegetarian stew made from organic split pea in tumeric sauce cooked with fresh sliced ginger, and basil, with a touch of Ethiopian herbs.

SHIRO WOT

Pureed chick peas cooked with onions, garlic, vegetable oil and Ethiopian herbs.

GOMEN WETT

Fresh chopped collard greens, onions, garlic and Ethiopian herbs cooked in vegetable oil.

ATKELT WOT

Fresh yellow cabbage, potatoes and long cut carrots cooked in a mild caramelized onion sauce and garlic.

VEGETARIAN MESSOB

A Combination dish of the above items

Beef

KITFO

Finely chopped tenderloin of beef, traditionally served very rare, warmed only by melted nittir kibbe, Ethiopian butter. This purified butter is further spiced with a special herb called koseret that gives Kitfo its unique and distinct flavor. It is served raw, lightly cooked or well cooked with Ayeb (home made cheese).

GORED GORED

Lean cubed beef tenderloin simmered in a blend of red pepper, awaze and herbed butter. It is served raw or rare

SIGA TIBS

Tender chopped beef sautéed to perfection with onions, fresh rosemary and green pepper then rapidly fried in seasoned vegetable

AWAZE TIBS

Tender cubes marinated in Awaze sautéed with fresh onions, jalapeno & fresh rosemary.

BANATU

Injera tossed in a succulent sauce of tender chunks of lean beef sautéed in berbere, onions, garlic and blend of Ethiopian herbs.

SEGA WOT

Hot and spicy beef stew made of lean beef sliced and simmered slowly in berbere, nittir kibbe (purified and seasoned butter), with finely chopped

QUANTA FIFIR

Quanta is the traditional Ethiopian technique for naturally preserving meat. It is marinated in salt and red pepper and dried naturally giving it a unique flavor. It is served when cooked into stew and served tossed with pieces of injera.

Lamb

BEG TIBS

Succulent chunks of fresh lamb marinated in white wine, sautéed in butter seasoned with onions, green pepper, tomato and rosemary.

BEG ALICHA

Tender pieces of lamb braised slowly in green pepper and tumeric sauce, flavored with an Ethiopian herb, ginger and touch of red pepper.

MEAT MESSOB

A combination of Doro Wot, Beg Alicha and Segá Wot

MESSOB SPECIAL

A combination of Vegetarian Messob and Meat Messob

Poultry

DORO WOT

garlic

Tender chicken marinated in lemon, sautéed in seasoned butter and stewed in a berbere sauce, flavored with onion and ginger root with a pinch of cardamon. Served with boiled egg and a chicken drumstick.

DORO TIBS

Boneless marinated chicken sautéed with onions, jalapeno, garlic and fresh rosemary.

MEAT MESSOB

A combination of Doro Wot, Beg Alich and Segá Wot

MESSOB SPECIAL

A combination of Vegetarian Messob and Meat Messob

Fish

FISH GORED GORED

Boneless cubes of catfish marinated in white wine and sautéed in fresh garlic, onions and jalapeno, served with salad.

FISH TIBS

Thin slices of fillet cat fish, lightly breaded and fried in vegetable oil, served with side salad and misir wot .

Drinks

Chardonnay

Clos Du Bois, North Coast
Chateau Ste. Michelle, Riesling, Columbia, Washington
Fetzer Vineyards, California

Cabernet Sauvignon

Beaulieu Vineyard, Napa CA
Clos Du Bois, North Coast

Merlot

Beaulieu Vineyard, Napa CA
Clos Du Bois, North Coast
Fetzer Vineyards, California

Wines

House White

Tej, Honey Wine Produced From Honey And Hops Called "Gesho"
Baobab, Chardonnay, Western Cape, South Africa

House Red

Baobab, Merlot, Western Cape, South Africa
Baobab, Cabernet Sauvignon, Western Cape, South Africa

Beers

Anchor Steam
Heineken
Harar Lager (Ethiopian)
Harar Hakim Stout (Ethiopian)
Bedele (Ethiopian)
Corona
Miller Genuine Draft

Sierra Nevada

Champagnes and Sparkling Wine

Cahndon, Brut Imperial, NV

Domaine Chandon Brut

Domaine Chandon Blancr De Noirs

Korbel Dry

Hot Beverages

Café Late

Cappuccino

Coffee

Spiced Tea

Juices

Orange Juice

Apple Juice

Mango Juice

Non Alcoholic Beverages

Club Soda

Ambo (Naturally carbonated mineral water from Ethiopia)

Soft Drinks

Milk